



GLOSSARY

Poultry: Refers to domestic fowl reared for their flesh, eggs or feathers and includes chickens, ducks, geese, turkeys, guineas and pigeons. Of these chicken and turkey are most commonly used for their meat.

Stag: A male chicken cock, usually under 10 months of age, with coarse skin, somewhat toughened, with darkened flesh and a considerable hardening of the breastbone cartilage.

Rooster: A young chicken, usually 3 to 5 months of age, of either sex tender-meated with soft, pliable, smooth-textured skin and flexible breastbone cartilage that may be somewhat less flexible than that of the broiler or fryer.

Stunning: The birds are stunned and made unconscious before bleeding.

Plucking: It is the process followed for the removal of feathers.

Scald picking: Birds are immersed in hot water so that follicles are loosened.

Singeing: With the help of flame, hairs like appendages are burnt. Carcass is singed over a blue flame for 5-10 seconds to remove hair like appendages called filoplumes.

D value: Refers to decimal reduction time and is the time required at a given temperature to kill 90% of the exposed microorganisms.

Canning: Canning is a method of preservation in which spoilage can be averted by killing micro-organisms through heat in hermetically sealed containers.